CENTRAL FOOD TECHNOLOGICAL RESEARCH INSTITUTE, MYSORE

Dry Dehulling of Sesame Seeds

Introduction:

Mechanically dehulled and hygienically processed dehulled kernels from white variety of sesame have uniform colour and good use in cookery and confectionary. CFTRI has standardized a technology for processing sesame seeds which is a break through. The product conforms to national and international standards in terms of quality and acceptability. The salient features of the technologies are listed below:

- ♦ Continuous process no yard drying/manual handling needed
- Seeds not exposed to contaminants birds/rodent thereof
- Semi dry process, which requires minimal water- eliminates effluent disposal
- ♦ Pesticide residue not detectable
- Free from added chemical and bleaching agents
- ♦ Yield of fully dehulled sesame kernel is between 80-85% of the cleaned and destoned raw material. Significantly higher than the yields in traditional process.
- Colour sorter may not be required for white variety of sesame seed dehulling.
- Nutritional quality is high and superior in terms of digestion after roasting compared to chemically dehulled seeds.

Process in brief:

The unit operations involved in the process consists of cleaning and grading, destoning, magnetic separation, air classification, dry dehulling, size grading, peeling, draining, drying, size grading and air classification, specific gravity separation, coating, bagging etc.

Suggested Capacity:

Installed capacity: 10 MT/day - raw material processing

Working: 300 Days

Finished product: 2256 MT/annum or 7.52 MT/day

Project cost: Estimate

- 1. Land and land development
- 2. Building
- 3. Plant and equipment Rs.47,45,000